Garden Rice Slice

1 cup brown rice (pre-cooked; but cook for the next group)

1 large carrot

3 cups tromboncino grated

¼ cup roughly chopped chives

4 stems of rainbow chard and the leaves.

2 cups grated tasty cheese plus 1 cup for the topping

1 ½ cups Self-raising flour

8 eggs

1 cup milk

1 tsp salt

Pre-heat oven to 200oC

Grease 2 trays, each 3cm deep 20x30cm. Line with baking paper allowing an overhang of 2cm on each edge

Prepare the rice; cooking 1 cup of rice in 2 cups of cold water, bring to the boil and simmer for 25 mins with the lid on. Turn the heat off and keep covered for a further 5 mins. Don’t be tempted to lift the lid. When cooled please tip into a small bowl and cover for the next group.

Use the rice prepared by the previous group.

Cut the rainbow chard stems into small pieces (1cm wide) and shred the leaves

Combine the rice, carrot, tromboncino, chives, rainbow chard **stems and leaves**, cheese and flour in a bowl. Whisk the eggs and milk together in a bowl then pour into a jug. Mix the egg mixture thoroughly into the rice and then spread into 2 prepared trays. Grind some fresh pepper across the top of each slice and scatter across the top a little extra cheese.

Bake for 35 mins or until browned and cooked through. Test this by pressing gently in the middle. If it is wet or has no bounce-back bake for a further 5 mins.

Stand in the tray for 5 mins before cutting each try into 16 pieces/

Serve.